

## BOOK NOTICE

RACHEL WILSON (ed.). 2007. **Sweeteners Handbook, Third Edition**. (ISBN 978-1-905224-42-5, hbk.). Blackwell Publishing Professional, 2121 State Avenue, Ames, Iowa 50014-8300, U.S.A. (**Orders:** www.blackwellfood.com, 1-800-862-6657, 1-515-292-3348 fax). \$169.99, 304 pp., b/w figures and tables, 6" x 9".

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*From the publisher.*—“Sweeteners constitute a major additives and ingredients group for the food industry, with their application ranging across all product sectors. The large number of sweeteners available to the product developer enables the creation of sweet-tasting products without the calorie contribution of traditional sugars. The combination of bulk and intense sweeteners allows very specific tailoring of sweetener specifications to fit the technical restrictions of particular products and the sweetness profiles required.”

“First published in 1996, *The Sweeteners Handbook* has been an essential reference tool for the food industry, providing detailed information on the properties and applications of the sweeteners currently permitted for use in foodstuffs. The third edition of this book contains new sections on neotame, isomaltulose and trehalose, and fully revised and updated sections on bulk and intense sweeteners by experts who manufacture or use these sweeteners in food development and production.”